



2015
WRJ Pacific District
Area Director
Passover Dessert Cookbook



We hope you enjoy the recipes in this
WRJ Pacific District
Passover Dessert Cookbook!

A special thank you
to the contributors.
We look forward to enjoying
your yummy recipes!

Judie Shor Ning
WRJ PD 1st Vice President

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Very Simple Chocolate Mousse Cake

Ingredients:

16 ounce semi-sweet chocolate
10 T unsalted butter or margarine
5 extra-large eggs

Optional ingredients: see Note.

Directions:

Serves 8. Preheat oven to 375°

8 " springform pan: grease and line the bottom with parchment or wax paper.
or 8" silicone cake/round pan: spray with Pam.
or 8" cake pan, put pammed wax paper on the bottom and a strip around the sides – I did this and it came out perfect.

Melt chocolate and butter together in microwave, about 1 minute on high.

Beat eggs with a pinch of salt at high speed until very thick and increased in volume. Slowly pour in the chocolate mix and mix gently until fully incorporated. Pour into prepared pan. Bake 22 minutes.

Note:

This is very dense, rich, gooey and chocolately. Do not refrigerate. Brush with raspberry preserves before serving. I serve it with whipped topping and/or fruit (strawberries). I also like more "complexity" so add to batter a dash of extract (almond or coconut) or booze (amaretto, cherry cordial, brandy). I can't seem to ruin it!

*Judie Ning
PD 1st VP
Congregation Albert, Albuquerque, NM*



Lemony Passover Cheesecake

Ingredients:

1 cup crushed mandelbrot or Passover cookies
1 cup finely chopped pecans
1/4 cup sugar
1/3 cup butter or margarine, melted
2 packages (8 ounce size) cream cheese, softened
3 large eggs
1 can (14 ounce size) sweetened condensed milk
2 teaspoons grated lemon rind
1/4 cup fresh lemon juice
1 container (8 ounce size) sour cream

Garnishes: sour cream, grated lemon rind

Directions:

Stir together first 4 ingredients; press mixture in bottom and 2 inches up sides of a lightly greased 9-inch springform pan.

Beat cheese at medium speed with an electric mixer 3 minutes or until light and fluffy. Add eggs, 1 at a time, beating just until blended. Gradually add milk, rind, and juice, beating until blended. Pour into prepared crust.

Bake at 300° for 1 hour or until almost set. Turn off oven, and let cake stand in oven 30 minutes. Remove cake to a wire rack; spread evenly with sour cream, and let cool completely. Cover and chill 8 hours. Garnish with sour cream and lemon rind.

Stephanie Siegel
Sisterhood Co-President
Congregation Beth Israel, Portland, OR



Matzo Chocolate Clusters

Ingredients:

3 cups semi-sweet chocolate pieces
4 cups matzo sheets, hand crumbled
2 cups salted nuts

Directions:

In a double boiler, melt semi-sweet chocolate pieces over hot water. (If you don't have a double boiler, place the chocolate pieces in a smaller size sauce pan and then place that pan inside a larger sauce pan filled half-way with water.) This will insure that the chocolate will not burn.

Bring water to a boil, reduce heat, and continue to simmer until all the chocolate is melted.

Once chocolate has melted, set it aside & let cool at room temperature, about 15 – 20 minutes. Do not allow chocolate to get hard.

In a greased or buttered mixing bowl, combine melted chocolate, matzo, and nuts. Stir until matzo is well-coated with chocolate. This mixture will be sticky.

Place a piece of waxed paper onto a 13" X 9" cookie sheet, which should be lightly coated with margarine or butter. (Use parchment paper if desired.)

With wet hands, drop tablespoon-size of matzo/chocolate mixture onto the cookie sheet and refrigerate for two hours.

Enjoy!

Note:

Be brave and experiment by adding dried fruit such as raisins and toasted coconut. This recipe is a perfect project for the whole family. Even young children can wet their hands and help mold the candies.

Recipe is originally from Matza 101 by Jenny Kdoshim & Debbie Bevans

*Flo Cohen
PD Area Director
Sisterhood Past President
Temple Sinai of Glendale, Glendale, CA*

Passover Jam Buttons (Cookies)

Ingredients:

1/2 cup butter
3/4 cup sugar
1 tsp vanilla
1/2 tsp salt
2 egg yolks
1 cup matzo cake meal
1-2 cups finely chopped walnuts
Jam

Directions:

Combine butter, sugar, vanilla & salt. Mix well. Add egg yolks and beat thoroughly. Blend in cake meal. Form into 1 inch balls (it will be crumbly, but squeeze it). Roll in walnuts and place on greased cookie sheet about 1-2" apart. Press down in center with thumb.

Bake at 350 for 15 minutes or until lightly browned. Remove from oven and press down centers again. Cool slightly and remove from pan. Spoon jam into center of cookies.

Myra Gruschka
PD Area Director
Beth El Women, San Mateo, CA



Tollhouse Cookies for Pesach

Ingredients:

1 cup matzo meal
1 cup matzo farfel
1/2 cup sugar
1/4 cup semisweet chocolate chips (I add more and also use milk chocolate chips for a sweeter cookie)
2 eggs, beaten
1/3 cup oil

Directions:

In a mixing bowl, combine matzo meal, sugar, farfel and chocolate chips. In a small bowl beat eggs with oil. Beat well. Pour liquid mixture over dry ingredients. Mix until blended thoroughly. Drop by teaspoonful, 2 inches apart, onto greased baking sheet. Bake in a preheated 350 degree oven for 20-30 minutes, until golden. Makes about 2 dozen.

Naomi Glass
Sisterhood President
Temple Bat Yahm, Newport Beach, CA



The Best Passover Coconut Macaroons

Ingredients:

- 1 can sweetened condensed milk
- 1 16 ounce bag coconut
- 1 12 ounce bag chocolate chips or other chocolate to melt
- 1 tsp vanilla

Directions:

Preheat oven to 350 degrees.

Mix 1 can sweetened condensed milk, 1 16 ounce bag coconut, and vanilla in a bowl. Put parchment paper on a cookie sheet. Wet your hands and then form balls of mixture the size of a meatball. Push the ball flat and then pull up in the center to look like a castle. Bake until golden brown approximately 14 minutes. Cool.

Melt chocolate and either drizzle on top or add to bottom of macaroon with a swiping motion of a knife. Place macaroons on a plate that has been cooled in the freezer or on a granite slab.

*Nancy Silverman
PD Area Director
Temple Beth Sholom, Santa Ana, CA*



Pineapple Farfel Mold

Ingredients:

2 cup farfel
6 beaten Eggs
1 cup sugar
1 can (large) crushed pineapple, drained
1/2 cup raisins or dried cranberries
1 T cinnamon
Juice of 1/2 lemon
1 stick unsalted butter, melted
1/4 tsp Salt

Directions:

Preheat oven to 350 degrees. Butter bottom of 8x8 glass baking dish. Place farfel in colander and pour cold water over and set aside to drain. Mix eggs, sugar, pineapple, raisins, cinnamon, salt and lemon together. Add melted butter and add all to drained farfel. Mix and pour into prepared glass baking dish. Sprinkle with a little cinnamon. Bake for 1 hour.

Note:

This can be a side dish or dessert. The recipe can be doubled or tripled and it will not affect the results.

*Margie Meadow
PD Area Vice President
Temple Beth Hillel, Valley Village, CA*

Maple-Walnut Espresso Torte

Ingredients:

SYRUP:

1 cup water
2/3 cup sugar
2 T pure maple syrup
2 T lemon juice (fresh preferred)
1 tsp instant espresso powder
1/4 tsp ground cardamom

TORTE:

2 cups walnuts (about 8 ounce) plus walnut halves for decoration
1/3 cup matzo meal
4 large eggs
1/2 cup pure maple syrup
1/4 cup sugar
1/4 tsp salt
4 tsp instant espresso powder
1 T finely grated lemon peel
2 tsp ground cardamom
Whipped nondairy topping – optional*

Directions:

SYRUP – Bring all ingredients to boil in heavy medium saucepan over medium-high heat, stirring until sugar dissolves. Boil until syrup thickens slightly and is reduced to generous cup, about 5 minutes. Set aside.

TORTE – Preheat oven to 325 F. Lightly oil the inside of 8-in. springform pan. Line bottom with parchment paper. Blend 2 cups walnuts and matzo meal in processor until nuts are finely ground. Using electric mixer, beat eggs, maple syrup, sugar, and salt in large bowl at high speed 5 minutes. Add espresso, lemon peel, and cardamom and beat until beginning to thicken, about 5 minutes longer. Gently fold in nut mixture in 4 additions. Pour batter into prepared pan.

Bake torte until brown on top and tester inserted into center comes out clean, about 40 minutes. Transfer torte to rack. Spoon 4 tablespoons of syrup over hot torte. Decorate top with walnut halves. Cool completely in pan on rack. (Can be made 1 day ahead. Cover remaining syrup and torte separately and let stand at room temperature.)

Cut around pan sides to loosen torte. Remove pan sides. Cut torte into wedges. Serve with remaining syrup and whipped topping, if desired.

* Kosher-for-Passover nondairy topping mix is usually available in the frozen foods section of kosher markets and some supermarkets. Prepare it according to directions.

*Dana Adler
PD Area Vice President
Temple Emanu-El, Tucson, AZ*

Matzah Toffee

Ingredients:

2 sticks butter or margarine
4-6 sheets of matzah as needed to cover a cookie sheet
1 1/2 cups brown sugar
1 cup chocolate morsels
Chopped nuts, if desired

Directions:

Line a cookie sheet with foil and grease the foil very well, or use parchment paper over the foil.

Lay out a single layer of matzah evenly to cover the whole sheet, cutting pieces as necessary to fit any spaces.

Bring sugar and margarine to a rolling boil. Cook until a little thick, stirring constantly. Pour or spread over the matzah.

Sprinkle on chopped nuts, if desired, at this point.

Bake at 350 degrees for fifteen minutes. Watch carefully - do not let burn!

Remove from the oven and sprinkle the chocolate over the matzah. Let melt for four to five minutes then spread over the matzah.

Cool completely for two to three hours. Cut into squares and serve.

Julia Weinstein

Sisterhood Past President

PD VP Marketing & Communication

University Synagogue Sisterhood, Los Angeles, CA



Alternative Charosis

Ingredients:

Chopped dried fruit (I cheat and use store bought cut up dried fruit)

Dried cranberries

Toasted sliced or slivered almonds (other nuts can be used)

2 – 3 cutup diced red apples (skin on is great)

½ - 1 cup sweet kosher wine

Honey

Cinnamon

Directions:

Soak all dried fruit in enough sweet wine, until fruit becomes very plump. Add more wine as needed. Add diced apples and almonds. Make sure there is enough wine to coat all, and still have a little remaining. Add honey to your taste. I start with about 1 tablespoon, but you can add or subtract to taste. Add about 1 tsp cinnamon. Mix thoroughly. Add more honey, cinnamon or wine as needed. This is best made at least one day ahead.

Cher Krichmar

Sisterhood President

PD Area Director

Temple Beth Ohr, La Mirada, CA

Apricot Torte

Ingredients:

8 ounces blanched whole almonds, plus 1/4 cup blanched, sliced almonds, for garnish
Margarine, for pan
1 cup granulated sugar, plus more for pan
8 ounces dried apricots
Zest and juice of 1 lemon
2 teaspoons ground cinnamon
1/2 teaspoon ground nutmeg
1/4 teaspoon ground cloves
8 large eggs, separated
1/2 teaspoon coarse salt
1/4 cup apricot jam
Passover Powdered Sugar

Directions:

Preheat oven to 325 degrees. Place whole nuts in a single layer on a rimmed baking sheet and sliced nuts in a single layer on another sheet. Toast until golden and aromatic, 8 to 10 minutes. Shake the pans halfway through toasting to make sure nuts brown evenly. Set aside to cool.

Grease a 10-inch springform pan with margarine, sprinkle with sugar, and tap out excess; set aside. Place 1/4 cup sugar, whole almonds, and the apricots in the bowl of a food processor; process until finely chopped, 1 to 2 minutes. Transfer to medium bowl, add lemon zest, cinnamon, nutmeg, and cloves, and stir to combine; set aside. Using an electric mixer fitted with the whisk attachment, whisk egg yolks and 1/2 cup sugar on high speed until light and fluffy, 3 to 4 minutes. Transfer batter to large bowl; set aside.

Clean and dry the mixer bowl and whisk; beat the egg whites with salt and lemon juice until frothy. Slowly add 1/4 cup sugar, and continue whisking on medium until peaks are stiff but not dry. Fold beaten whites into beaten egg yolks. Add the apricot and almond mixture, and fold in until just combined. Pour batter into prepared pan, and bake until torte is golden brown and a cake tester inserted into the middle comes out clean, 50 to 60 minutes. It may be necessary to cover the torte lightly with foil to stop the top from burning. Transfer to a wire rack to cool for 10 minutes. Run a knife around the edge of the torte, and release from pan. Allow to cool completely on the wire rack.

Place the apricot jam in a small saucepan over medium heat, and bring to a boil. Remove from heat, and strain. Brush glaze onto cooled torte. Sprinkle with sliced almonds and Passover Powdered Sugar.

*Deawn Herrmann
Sisterhood President
Congregation Kol Ami, Vancouver, WA*

Farfel Kugel

Ingredients:

Serves 12.

1 box farfel (1 pound)
1 tsp salt
1 tsp cinnamon
6 apples -- thinly sliced
1/2 cup sugar
8 ounces honey
3/4 package golden raisins
6 eggs
2 sticks margarine, melted

Directions:

Pour boiling water over farfel and drain. Mix all ingredients together. Grease large Pyrex pan and put in. Cover top with foil. Bake 2 hours at 350 degrees. Serve hot or cold.

Source: "Kum Essen II, prepared by B'nai Emunah Synagogue, Tulsa OK, 1972"

Per Serving (excluding unknown items): 200 Calories; 3g Fat (11.8% calories from fat); 4g Protein; 43g Carbohydrate; 3g Dietary Fiber; 106mg Cholesterol; 215mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 1 Fruit; 0 Fat; 1 1/2 Other Carbohydrates.

Sandy Anderson
Sisterhood Co-President
Temple Isaiah, Lafayette, CA

Macaroons

Ingredients:

4-5 cups shredded coconut
1/2 cup sugar
1/4 tsp salt
5 egg whites
8-12 ounces melted semi-sweet chocolate chips

Directions:

Mix dry ingredients with a spoon. Mix liquid ingredients separately and then combine with dry ones. Drop by heaping tablespoonfuls onto cookie sheet lined with parchment paper.

Bake in 350 degrees for 20-25 minutes until tops begin to brown. Remove from oven and let cool on sheet for 5 minutes. Remove to let completely cool on waxed paper.

Melt chocolate chips in the microwave at half power. Dip half of each macaroon into the melted chocolate and then put on a cookie sheet lined with waxed paper. Place in refrigerator to set chocolate. Keep refrigerated until 15-20 minutes before serving.

Macaroons can be frozen undipped.

*Lynn Epstein
Sisterhood Co-President
Temple Isaiah, Lafayette, CA*



Cookie's Passover Macaroons

Ingredients:

14 ounces sweetened coconut
1 can sweetened condensed milk
1 teaspoon vanilla
2 large egg whites
Dash of salt

Directions:

Pre-heat oven to 325 degrees.

Combine the coconut, milk, and vanilla together. Whip the egg whites and salt together and then carefully fold into the coconut mixture.

Drop by rounded spoonfuls onto a parchment-lined cookie sheet. Bake until golden brown about 20-25 minutes.

Cool and serve. If you want you may melt some chocolate and put a spoonful on top of each macaroon.

In loving memory of Cookie Stern, z'l. This is her recipe from her TBS "Cooking with Cookie" class.

Stacy Nagel
Sisterhood President
Temple Beth Sholom, Santa Ana, CA



\$20 Chocolate Fudge Macaroons

Ingredients:

(I paid that much for the recipe and yummy samples at the YES Fund auction, so now it must be "mine to share". - Judie)

1 cup chocolate chips
1 1/3 cup coconut
1/2 cup sugar
dash salt
1 tsp vanilla
2 egg whites

Directions:

Line 2 cookie sheets with parchment paper.

Preheat oven to 350°.

Beat egg whites stiff.

Melt chocolate chips in medium bowl - microwave 2 minutes on medium. (They will be soft but hold their shape).

Add sugar, salt and vanilla to chips. Add coconut. Fold in beaten whites.

Drop by teaspoons onto 2 sheets.

Bake 350° for 12 minutes. Cool and peel off paper.

Makes about 20 pieces

*from Norma Cohen
PD Area Director
Temple EmanuEl, Tucson, AZ*



Sweet Apricot Kugel

Ingredients:

20 dried apricots (soak overnight)
2 1/2 cups or 1 lb, pitted prunes before chopping
1 cup warm water
4 eggs
1 cup Matza meal
1/4 tsp salt
1 cup sugar
2 tbsp oil
1 tsp potato starch
1 tsp cinnamon
4 apples sliced
1/2 cup honey

Directions:

Preheat oven to 350. Grease a 9 x 13 glass pyrex utility pan and then coat pan generously with honey. Place drained apricots over honey in a pattern (4 across 5 down).

Beat eggs, sugar, salt. Add matza meal and starch. Let stand 1/2 hour.

Add remaining ingredients, i.e. chopped prunes with water, oil, cinnamon, apples.

Pour batter evenly over apricots.

Bake at 350 for about 1 hour, check at 45 minutes. Let slightly cool and turn upside down on serving platter.

Enjoy!

*Reesa Devlin
Sisterhood President
Temple Sholom, Vancouver, British Columbia*



Israeli-Style Haroset

Adapted from the *The Jewish Holiday Cookbook: An International Collection of Recipes* by Gloria Kaufer Greene (1985).

Note: This recipe has been in our family for nearly 30 years. This recipe is more in the sefardic style, and uses ingredients that are easily found in Israel. Even though our family is mostly of Ashkenazic descent, this haroset has steadily become the family favorite over the years to the point that it is requested by the kids throughout the Pesach holiday.

Ingredients:

(makes about 2 ½ cups)

1 medium-sized Jaffa orange (or equivalent navel orange)
10 pitted dates
½ cup slivered or sliced almonds
1 large apple (peeled if desired), cored, and cut into large pieces
1 large or 2 small bananas
1 tablespoon lemon juice, preferably fresh
1 teaspoon ground cinnamon
¼ cup sweet red (or Concord Grape) Pesach wine
About 1/3 cup matzah meal

Directions:

Use a grater to remove most of the outer, colored part of the orange rind. Reserve the grated rind. Remove and discard the white pith from the orange. Cut the orange into pieces.

Put the reserved grated rind and pieces, together with the dates, almonds, apple chunks and banana, into a blender or food processor. Add in lemon juice, cinnamon and wine, and process to desired consistency (can be anywhere from lumpy to finely ground). Then stir in enough matzo meal for the desired consistency. (Keep in mind that the mixture will get a bit thicker as it sits.)

Serve chilled. Haroset will keep fresh for about 2 days in the refrigerator.

Heidi Livingston Eisips
PD Chai Line Editor
Sisterhood VP Communications
Congregation Shir Hadash, Los Gatos, CA



The Four Sons / Clementine Version

Ingredients: (per Flo's request)

We all love memories of singing at seder. Lest you can't carry a tune and no one can remember the words. . . THIS one everyone will vigorously sing (in tune or not). Our seder even had diners request "seconds" of the song. (Please print copies.) It appears in several Haggadot of the '50s.

Directions: (To the tune of "Clementine")

Said the father to the children
"At the Seder you will dine,
You will eat your fill of matzoh,
You will drink four cups of wine."

Now this father had no daughters,
But his sons they numbered four,
One was wise, and one was wicked,
One was simple and a bore.

And the fourth was sweet and winsome,
He was young and he was small,
While his brothers asked the questions,
He could scarcely speak at all.

Said the wise one to his father
"Would you please explain the laws.
Of the customs of the Seder
Will you please explain the cause?"

And the father proudly answered
"As our fathers ate in speed,
Ate the Pascal lamb 'ere midnight,
And from slavery were freed".

"So we follow their example,
And 'ere midnight must complete,
All the Seder, and we should not
After twelve remain to eat."

Then did sneer the son so wicked,
"What does all this mean to you?"
And the father's voice was bitter
As his grief and anger grew.

"If yourself you don't consider,
As a son of Israel
Then for you this has no meaning,
You could be a slave as well!"

Then the simple son said softly,
"What is this?" and quietly
The good father told his offspring
"We were freed from slavery."

But the youngest son was silent,
For he could not speak at all,
His bright eyes were bright with wonder
As his father told him all.

Now, dear people, heed the lesson
And remember evermore,
What the father told his children
Told his sons who numbered four!

Judie Ning
WRJ Board Member
Congregation Albert, Albuquerque, NM

